

# PROVENANCE.

/ˈprov(ə)nəns/ | noun: the beginning of something's existence; something's origin

House sourdough, cultured garlic butter, fennel salt

Hahndorf venison tartare, Jurlique rose, beetroot

Avocado, nori, spring vegetables, dashi

Smoked fish, prawn, crab, cocktail emulsion

2020 ESTATE CUVÉE BLANC DE BLANCS / PROSECCO WITH ELDERFLOWER O%



Local fish, pear, asparagus, orange beurre blanc

2022 PROVENANCE PINOT BLANC / NON3 TOASTED CINNAMON & YUZU



Kangarilla grassfed beef, native herb oil, capsicum

2019 REUNION SHIRAZ / NON7 SOUR CHERRIES WITH GARAM MASALA

Add Ranger's Valley Striploin Wagyu 9+ | \$40 serves 2



Lois, celery, apple



Cultured cream, lemon, strawberries, sake

2020 PETIT GUIRAUD SAUTERNES / ORANGE & THYME SPRITZ



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5 COURSES | \$125



BEVERAGE PAIRINGS | \$75

The Lane Wines | A carefully curated selection of our wines

Temperance | A selection of non-alcoholic beverages

Driver's Pairing | Our favourite of both pairings, a combination of wine and non-alcoholic



The Provenance tasting menu features a selection of dishes, curated by head chef Tom Robinson and team, and explores the rich connection between food, wine and their origins. The finest, locally grown ingredients are selected based on their seasonal cycle and celebrate the natural bounty of the Adelaide Hills.

Here, the wine leads the chef. Each dish is crafted with a particular varietal in mind, creating a harmonious experience that embodies the kitchen's root-to-stem philosophy and balances each wine's unique style.



## THE LANE FARM & GARDENS

We have strong relationships with local farmers and producers and work closely with them to ensure that our food is grown and produced using progressive and sustainable practices wherever possible.

Our team tend a flock of 40 grass-fed Wiltipoll and Dorper breeding ewes, producing lambs that are raised in the paddocks and vineyards right next to the winery. The Lane sheep also play an important role in our vineyard sustainability - providing us with organic fertiliser and natural weed control - reducing our herbicide use and soil compaction.

Our estate dam is brimming with yabbies, rainbow and brown trout fingerlings all thriving and destined to feature on future seasonal menus.

Plans to produce estate eggs and honey are underway and the list of home-grown produce will grow and evolve over the coming months and years as the Lane farm and gardens become more established.



**THE LANE**  
VINEYARD

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